

Salmon, Sweet potato with Yuzu Pepper Creamy Mushroom Sauce



<Ingredients (Serve 4)>

4 Salmon fillets (skin on)

1 Brown onion

2 cloves Garlic

8 Mushrooms

1/2 Large sweet potato

1 tsp Sea salt

2 Tbsp Butter

1 Bay leaf

2 tsp Yuzu pepper paste

500ml Single cream

50ml Extra dry cherry

200g Pasta

<Method>

1. Cook the salmon

Sprinkle decent amount of sea salt over the salmon.



Heat the frying pan and melt 1 Tbsp the butter.

Place the salmon skin side down and heat on high heat until the skin turns into crispy golden side.

Carefully turn the salmon over and cook on low heat with lid on for 5 minutes.

Remove from the frying pan and set aside. Keep the frying pan not to be washed.



2. Make the sauce

Chop the onion and garlic and slice the mushroom include the stem finely.

Peel the sweet potato and cut into chunks.



Add 1 Tbsp butter and melt on medium heat. Put the garlic, onion and 1 pinch sea salt, and cook on low heat until the flavour is infused into the butter.

Add the mushroom and sweet potato and simmer with lid until the sweet potato enable to be skewered.



Meanwhile boil the pasta.

3. Season the sauce

Put the Yuzu pepper paste into the vegetables and stir until the Yuzu pepper paste evenly dissolve. Pour the single cream, cherry and bay leaf into the frying pan, and bring it to the boil. Simmer for 2-3 minutes on low heat.

Add some sea salt.



4. Plate presentation

Put some pasta first on the plate and place some sweet potato next.

Lay the salmon in the centre and pour the mushroom sauce over.

Serve with some black papper if you like.

